

STATION IMPORTS



Station News

Winter time in New Zealand and the vines are covered in frost. The lucky vineyard hands are off seeking warmer climates while those that stay behind wait patiently for a new season to bring in the warm days of Spring.

Here at Station Imports, we are already experiencing a change of season as our wine markets begin to warm up again across the country. New vintages and new wines are in the warehouse ready to be enjoyed.

Good friends and good wine create a simple and rewarding opportunity to refine and reinforce each others hopes and ambitions for the new season.

Station Imports is fortunate to have the continuing support of our friends and business partners both here and in New Zealand. We will be working with Nick Mills of Rippon Vineyard at the 2009 IPNC in McMinnville, Oregon. Rippon will be a featured vineyard this year and Nick will be pouring his fantastic wine and regaling us with stories of New Zealand.

If you're around, stop by, we'd be pleased to share a glass of wine with you!

Wine News

Summer - time for Sauvignon Blanc

When you think of New Zealand wine, Sauvignon Blanc is the grape variety that usually comes to mind – it's practically a national trademark! How did this all come about? Why is New Zealand the “go to” place for this grape? New Zealand's first Sauvignon Blanc grapes were planted in 1969 from cuttings sourced from the viticultural research station at Te Kauwhata. In 1970 Sauvignon Blanc vines were imported from the University of California, Davis - cuttings from this new vine, known as UCD1, were planted in Kumeu, north of Auckland. These grapes, with their distinctive flavors, looked promising and the first commercial release of New Zealand Sauvignon Blanc was in 1974.



Concentrated aromas of gooseberry and grapefruit reinforce Freefall as a classic Marlborough Sauvignon Blanc.

In the 1970's, Sauvignon Blanc was a hard sell so New Zealand followed California's lead and called their wine “Fume Blanc” and buyers became interested. The Marlborough region, with its sandy soils over slate shingle, was considered a desirable planting location for Sauvignon Blanc.

In 1985 Cloudy Bay won a Gold Medal in London and New Zealand's fame for Sauvignon Blanc was born. Sauvignon Blanc is now the most planted wine variety in New Zealand accounting for 63% of New Zealand's wine production with 91% sourced from Marlborough.

Central Otago is diversifying the flavor profile of NZ Sauvignon Blanc and is producing a more continental style wine reminiscent of Sancerre – crisp, focused and elegant. Currently producing only 0.1% of NZ Sauvignon Blanc, Central Otago is preserving the pure uninhibited flavors and natural high acidity of Sauvignon Blanc which makes it a great food pairing wine.



Made in a dry style from single vineyard Central Otago fruit, Kawarau Estate Sauvignon Blanc is elegantly textured with a crisp and lasting finish reminiscent of Sancerre.

New Zealand Sauvignon Blanc changed the wine world by changing our ideas of what wine could be like ...

*Oz Clarke,
Oz Clarke's Encyclopedia of Grapes, 2001*

